



CATERING MENUS



THE FAVORITES

Everyone has their favorite foods to cook and to eat. These are the favorites of our staff and clients throughout the years. All of whom have made Eddie Deen & Company Catering what it is today. We love what we do and we would love to share our passion for great food with you and your guests.

Iced Tea & Water Included, Desserts sold separately

EAST TEXAS BARBECUE

Our most popular menu that has made Eddie Deen famous for BBQ.

(select 2 or 4 meat option)

Tender Beef Brisket

Jalapeno-Kielbasa Sausage

Baby Back Ribs

St. Louis Style Ribs

Smoked Chicken Breast

Smoked Turkey

*Meats are also available by the pound for purchase

Ranch Pinto Beans

Eddie Deen's Signature Sauce

Homemade Yeast Rolls

Homemade Potato Salad

Creamy Cole Slaw

Relish Tray- Sweet and Sour Pickles and Sliced Onions

*Sides are also available by the gallon for purchase

THE MEXICAN FIESTA

Muy delicious!

Chicken Enchiladas with Creamy Tomatilla Sauce

Marinated Grilled Beef Fajitas

Grilled Chicken Fajitas

Fire Roasted Peppers and Onions

Pueblo Arroz

Charro Beans

Warm Flour Tortillas

Blue Corn Tortilla Chips, Fresh Hot Salsa, Pico De Gallo, Guacamole and Shredded Cheddar Cheese



THE UPTOWN SUPPER

A homecooked meal, just like Mom used to make!

Slow Cooked Roast Beef w/ Brown Gravy
Grilled Chicken Breast w/Creamy Mushroom Sauce
Garlic Mashed Potatoes
Home Style Green Beans
Whole Kernel Corn
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers
Buttermilk Ranch Dressing
Vinaigrette Dressing



THE DOWNHOME DINNER

A Southern fried classic; it's a true comfort dish.

Chicken Fried Steak
Chicken Fried Chicken
(Smoked Chicken Breast option available)
Black Pepper Gravy

Whole Green Beans
Whole Kernel Corn
Garlic Mashed Potatoes
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers
Buttermilk Ranch Dressing
Vinaigrette Dressing



THE HOLIDAY FARE

Holidays aren't the only time to have a feast!

Homemade Corn Bread Dressing

Smoked Ham

Smoked Turkey Breast

Whole Green Beans

Whole Kernel Corn

Garlic Mashed Potatoes

Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers

Buttermilk Ranch Dressing

Vinaigrette Dressing



THE ALL AMERICAN

It's not American without dessert! Don't forget the pie, or our delectable cobbler!

All Beef Hamburger Patties

Homemade Hamburger Buns

Gourmet Hot Dogs

Homemade Hot Dog Buns

Baked Beans

Potato Salad

(substitute Individual Bags of Chips)

Mayonnaise, Ketchup, Mustard, Pickle Relish

Ask about an upgrade to Fresh Cut French Fries, Hand Battered Corny Dogs and Onion Rings.



THE GULF COAST CAJUN FEAST

Put a little spice into your parties with a little Cajun flair!

Cajun Fried Catfish
Jalapeno-Hushpuppies
Crawfish Etoufee

Seasoned French Fries
White Rice
Red Beans
Sweet Cornbread

Creamy Cole Slaw
Cocktail Sauce, Tartar Sauce, Ketchup and Tabasco

Ask about an upgrade to Fresh Cut French Fries, Fried Jumbo Shrimp and Onion Rings.



THE SOUTHWEST POLYNESIAN

Escape with tropical island inspirations.

Ginger Huli Huli Chicken
Barbecued Jumbo Shrimp
Pork Tenderloin with Pineapple Chutney
(Pulled Pork with Mango-Barbecue Sauce option available)

White Rice
Julienne Style Vegetables
Mashed Sweet Potatoes

Mixed Green Salad with Strawberries, Grapes and Feta Cheese
Raspberry Vinaigrette

Ask about an upgrade to Sea Bass, Mahi Mahi, or Orange-Glazed Salmon.



THE ROME ON THE RANGE

Viva Italia!

Lasagna with Meat Sauce
(Fire Roasted Vegetable Lasagna option available)
Chicken Parmesan with Marinara Sauce

Italian Green Beans
Roasted New Potatoes
Garlic Toast

Southwest Caesar Salad with Jalapeno-Croutons

Ask about an upgrade to our Action Pasta Station:

Penne, Bow Tie, and Fettucini Pastas with Traditional Homemade Marinara, Spicy Arrabiatta, and Red Pepper Cream Sauce. Choose from grilled chicken breast, mushrooms, onions, garlic, sun-dried tomatoes, sauteed vegetables, and mixed peppers. Our Chef will toss and sautee the ingredients together to create a unique flavor.



TRADITIONAL BREAKFAST

Start your day the Eddie Deen way!

Scrambled Eggs
Buttermilk Biscuits
Sausage Patties
Smoked Ham
Smoked Bacon Strips
Skillet Cream Gravy
Seasoned Diced Potatoes
Applewood Smoked Bacon available

Homemade Cinnamon Rolls
Fresh Fruit Salad

Orange Juice, Water, and Coffee

Continental Breakfasts and Omelet Stations available, on-site chef charges apply



DESSERT OPTIONS

A happy ending is a sweet ending.

Vanilla Buttermilk Pie
Chocolate Fudge Pecan Pie
Eddie Deen Swirl Pie
Pumpkin Pie

Homemade Peach, Apple & Strawberry Cobblers
(served with Blue Bell Ice Cream)

Chocolate Chip, Sugar, and Oatmeal Raisin Cookies
Bread Pudding with Caramel Bourbon Sauce
Triple Chocolate Cake
Cherries Jubilee, Bananas Foster and much more!



OUR SPECIALTIES

We take pride in what we do and strive to make each menu as special as the event in which it is served. These Eddie Deen Specialties are sure to tantalize your taste buds and satisfy each and every guest. After all, a special occasion and great company deserves great, special food.

Iced Tea & Water Included, Desserts sold separately

THE PRIME CARVING STATION

Enjoy a little slow-cooked goodness.

Crusted Prime Rib with Caramelized Onions & Natural Au Jus
Grilled Pork Tenderloin with Orange Rosemary Sauce

Lemon Grilled Asparagus Bundles
Mashed Red Potatoes
Homemade Yeast Rolls

Spinach Leaf Salad with Strawberries, Pecans and Bleu Cheese
Strawberry Vinaigrette



THE MEDALLION

The perfect duo of savory and a touch of sweetness.

6oz. Peppered Beef Tenderloin Medallions with Mushroom Wine Sauce
Orange Glazed Salmon

Belgium Carrots
Skinless Mashed Potatoes
Cloverleaf Rolls

Fresh Spinach Salad with Roma Tomato Wedges, Chopped Egg, and Onion
Apple Smoked Bacon Dressing



THE TEXAS SMOKEHOUSE

Eddie Deen knows the science behind a juicy steak.

Flame Grilled Steaks
(select from 8oz and 16oz Ribeyes, Strips and T-Bones)
Grilled Chicken Breast with Mushrooms and Onions

Baked Potato Bar
(Sour Cream, Cheddar Cheese, Bacon Bits, Chives, and Butter)
Fire Roasted Vegetables
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese, and Sliced Cucumbers
Buttermilk Ranch Dressing
Vinaigrette Dressing



THE DOWNTOWN STATION

Inspired by the great "Big D."

Carved Beef Tenderloin with Caramelized Onions
Red Snapper Vera Cruz

Sauteed Seasonal Vegetables
Wild Rice Pilaf
Cloverleaf Rolls

Tossed Baby Greens Salad with Cherry Tomatoes, Sliced Radishes, Feta Cheese and Toasted Walnuts
Vinegar and Olive Oil Dressing



HORS'D OEVRES

*Because sometimes you just can't wait for the entree.
We have created a wide variety of tantalizing starters.*

COLD HORS'D OEVRES

Boiled Shrimp on Ice includes Tequila Red Sauce and Remoulade
Shrimp Tampico Shooters
Jumbo Shrimp Shooters
Avocado Bar Station

(accompanied by blue corn chips, black bean, roasted corn, mango salsa, pico de gallo and sour cream)

Spinach Artichoke Dip
Chicken Salad on Silver Dollar Bun
Santa Fe Rolls with Spicy Mustard
Fresh Fruit Skewers

Cascading Display of Fresh Fruits, Vegetables, Assorted Artisan Cheeses & Crisp Wafers



HOT HORS'D OEVRES

Chicken Fried Lobster Shooters with Tequila Red Sauce
Applewood Smoked Bacon Wrapped Chicken
Fire Roasted Chilies with Cream Cheese
Lump Crab Cakes with Chipolte-Aioli
Firey Lamb Chops with Mint Jelly
Southwestern Quesadillas Station accompanied by Chips and Fresh Salsas
(Choose one or a combo - Beef, Chicken, & Fire Roasted Vegetables)
Grilled Texas Kabobs
(Choose one or a combo - Beef, Chicken, Fire Roasted Vegetables)
Santa Fe Shrimp
Chipolte-Barbecue Meatballs
Sausage Stuffed Mushroom Caps
Cream Cheese Stuffed Mushroom Caps
Cheeseburger Slider Station
(Au Jus, Pepperjack Cheese and Baby Ghurken)
Grilled Chicken Slider Station
(Caramelized Onions and Chipolte-Aioli)



*Call us today to see how we can make your next event one of the most memorable yet!
Good friends and family deserve great food and we are more than happy to cater to your style
- your place or ours!*

CONTACT

888-535-DEEN (3336)

or

214-741-4211